



HOLIDAY BUFFET MENU #1

\$49.75 per person plus 20% service charge and 8.75% sales tax
(For parties of 30 or more)

Antipasto Salad with green beans, roasted bell peppers, sautéed mushrooms, mozzarella: red wine vinaigrette

Holiday Salad mixed greens with blue cheese crumbles, candied walnuts, pomegranate vinaigrette

Baked Penne Melanzane quill shaped pasta with tomato sauce, smoked mozzarella and eggplant

Chicken Scaloppini boneless breasts of chicken with a classic Marsala wine & mushrooms or piccata sauce

Beef Short Ribs slow braised with wine

Polenta Cakes with gorgonzola

Farmer's Market Fresh Vegetables and Roasted Potatoes

Fresh Baked Focaccia with extra virgin olive oil and balsamic vinegar

Coffee & Dessert Trio: Tiramisu, Lemon Tarts, Sicilian Cannoli and Coastal Peaks coffee

HOLIDAY BUFFET MENU #2

\$56.75 per person plus 20% service charge and 8.75% sales tax
(For parties of 30 or more)

Shrimp Cocktail chilled prawns on ice with cocktail sauce (1 per person)

Classic Caesar with hearts of romaine, zesty Caesar dressing and garlic croutons

Asparagus Salad asparagus, radicchio, marinated tomatoes, and fresh basil with extra virgin olive oil

Vegetarian Lasagna filled with spinach, ricotta, parmesan, and a marinara sauce

Herb Baked Salmon with a lemon piccata sauce

New York Steak grilled medium rare and sliced. Topped with a green peppercorn sauce

Farmer's Market Fresh Vegetables and Roasted Potatoes

Fresh Baked Focaccia with extra virgin olive oil and balsamic vinegar

Coffee & Dessert Trio: Tiramisu, Lemon Tarts, Sicilian Cannoli and Coastal Peaks coffee

CUSTOMIZE A PLATED DINNER

Create your own plated meal with Café Roma specialties. Simply choose one from each category: starters, meats, fish, vegetarian option, dessert. This will help us create your ideal menu. Each guest will receive the starter you choose then will have a choice of one of the three entrees (meat, fish, and vegetarian), followed by dessert. Prices are based on your meat selection, per person plus 20% service charge and 8.75% sales tax. Once you have finalized a menu, you can distribute your entrée choices to your entire group during your RSVP process to gather selections. Meal counts are due no later than 72 hours prior to your event. All parties must provide the minimum guest count, known as the guarantee, 72 hours prior to the event. This will be the minimum charge.

STARTERS

Fresh Baked Focaccia with extra virgin olive oil and balsamic vinegar

Host selects one of the following for the entire group's starter selection:

Potato Leek Soup made with local organic leeks

French Onion Soup with baked gruyere cheese crostino

Asparagus Soup cream of asparagus with goat cheese crostino

Holiday Salad mixed greens with blue cheese crumbles, candied walnuts, pomegranate vinaigrette

Roasted Beet Salad local red and golden beets over butter lettuce with avocado and gorgonzola crumbles

Warm Spinach Salad ricotta salata, pancetta, walnuts, balsamic vinaigrette

Classic Caesar hearts of romaine, zesty Caesar dressing, garlic croutons

MEATS

Host selects one of the following for the entire group's meat option:

Beef Short Ribs braised with red wine and porcini mushrooms over creamy polenta - \$50

Prime New York Steak 10 oz. beef cut grilled, served natural or a peppercorn sauce, vegetables & potatoes - \$60

Osso Buco braised veal shanks with vegetable gremolata with saffron risotto- \$48

Jidori Airline Chicken Parmigiana breaded & served with tomato sauce, mozzarella with mashed potatoes - \$44

Filet Mignon 8 oz. steak with truffle butter and Nebbiolo wine reduction, mashed potatoes and veggies - \$ 60

FISH

Host selects one of the following for the entire group's fish option:

Risotto Capesante saffron, zucchini, shrimp, arborio rice with pancetta wrapped Diver scallops

Grilled Salmon with a dill citrus chardonnay sauce, vegetables, and mashed potatoes

Scampi Piccata prawns sautéed in Italian sparkling wine with vegetables and potatoes

VEGETARIAN SELECTION

Host selects one of the following for the entire group's vegetarian option:

Gnocchi house made potato dumplings with a creamy gorgonzola sauce or baked with tomato & mozzarella

Eggplant Parmigiana baked eggplant with fresh mozzarella and tomato sauce

Penne Rapini quill shaped pasta, marinara, broccoli rabe, grana Padano cheese (can be made vegan)

DESSERT & COASTAL PEAKS COFFEE

Trio Served Family Style

Flowerless Chocolate Cake, Gluten Free Lemon Polenta Cake, Crème Puffs with Crème Anglaise

Or, host may select one of the following for a plated service:

Flowerless Chocolate Cake

Mini Chocolate Mousse

Cheesecake with a Caramel Sauce

Sicilian Cannoli

Classic Tiramisu

Apple Strudel with Gelato

Lemon Tart

Crème Brulee

APPETIZER ADDITIONS

Appetizers are served buffet style unless specified otherwise.

Select items can be served passed. Please inquire.

(priced per dozen except where noted)

Polenta Cakes with mixed mushrooms - \$24

Arancine di Riso - Sicilian rice balls filled with meat sauce, peas and mozzarella cheese - \$28

Polpettine - Southern Italian meatballs - \$30

Baked brie wrapped in puff pastry with crostini - \$32 each

Bruschetta - tomato, garlic, fresh basil over toasted baguette - \$18

Mozzarella Caprese - fresh mozzarella, sliced tomato, and basil with extra virgin olive oil - \$36

Smoked salmon crostini - \$32

Polenta cakes with gorgonzola - \$24

Bruschetta of goat cheese and olive tapenade - \$24

Pizza Margherita - \$14 each

Antipasto Misto: assorted imported and domestic cheese, Italian Charcuterie, marinated olives, cornichons - \$7 per person

Crab cakes - \$60

Pancetta wrapped shrimp - \$42

BEVERAGE ARRANGEMENTS

HOSTED BEER & WINE STATION

No minimum requirements or fees applied. Drinks must be hosted (posted to master bill).
Charges based on consumption. Outside wines will be assessed a corkage fee of \$20.00 per bottle

Mineral Water 500 ml	\$ 5.00
Domestic Beer	\$ 6.00
Wines by the bottle	\$30.00 and up

TENDED BEER & WINE BAR

\$150 bartender fee applies for sales less than \$250 per bar

Soft Drinks & Juice	\$ 4.00
Mineral Water 500 ml	\$ 5.00
Domestic Beer	\$ 6.00
Import/Premium Beer	\$ 7.00
Wine by the glass	\$ 8.00 and up
Wines by the bottle	\$28.00 and up

TENDED FULL COCKTAIL BAR

\$150 bartender fee applies for sales less than \$400 per bar

Soft Drinks & Juice	\$ 4.00
Mineral Water 500 ml	\$ 5.00
Domestic Beer	\$ 6.00
Import/Premium Beer	\$ 7.00
Wine by the glass	\$ 8.00 and up
Wines by the bottle	\$28.00 and up
Mixed House Drinks	\$ 10.00 and up
Premium Drinks	\$ 12.00 and up
Super Premium	\$ 14.00 and up

ADDITIONAL INFORMATION & POLICIES

ADDITIONAL COSTS: A taxable 20% service charge and 8.75% sales tax is added to all events.

FOOD & BEVERAGE MINIMUM & ROOM RENTAL: Private use of any Café Roma event space, including the Deruta room, La Sala, and Garden Patio, requires a food and beverage minimum. Any unmet minimum will be charged as room rental. See your agreement for designated F&B minimum. Host access for any set up, AV checks, or decorating is allowed 1-hour prior.

EVENT TIME: When you plan your event time, keep in mind that event reservations are allowed two hours for lunch events and receptions. There is a \$75 per hour charge thereafter. Dinner events are allowed use of the space for 3 hours. There is a \$100 per hour charge thereafter.

MENU: Menu selections are due 10 days prior to the event date.

GUARANTEE: Your final guest count (the guarantee) is the minimum you will be charged for following your event. The guarantee is due 72 hours prior to your event. For Monday events, the guarantee is due the Friday prior.

BEVERAGES: Water and coffee are included. All other beverages are an additional charge. Select wines are available for as low as \$28 per bottle.

BEER & WINE STATION: If organizer is hosting beer and wine, a station may be set up at no fee to facilitate self-service during cocktail hour. Please inform Café Roma whether you would like bottles of wine on each table, a beer & wine table, or full service (not allowing guests to self-serve). Café Roma staff would track consumption of beer and wine to assess charges for proper billing.

OUTSIDE FOOD & BEVERAGES: No outside food and beverages are allowed, including wine. Cakes for special celebrations is the exception. There is a \$1.50 per person cake cutting fee.

AUDIO VISUAL & EQUIPMENT: The following equipment is available for rental:

LCD Projector (cables included): \$80

Tabletop Podium: \$25

Projector Screen: \$30

Pedestal Cocktail Tables: \$20 each

Wireless Handheld Microphone: \$50

Registration Table: complimentary

Registration Table, Gift or Auction Tables: complimentary